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**Eggs—Breaking Out. (Reg. Dept. of Health, Mar. 30, 1915.)**

Regulations of the Department of Health of the City of New York, adopted March 30, 1915, effective April 1, 1915, relative to section 331 of the Sanitary Code, which provides as follows:

SEC. 331. *Business of breaking out eggs regulated; sale of "spots" and "spot eggs" prohibited; the term "spot" and "spot eggs" defined.*—No person shall break out eggs for sale or conduct the business of breaking out eggs to be canned, frozen, dried, or used in any other manner in the city of New York, and no eggs broken from the shell, whether canned, frozen, dried, or treated in any other manner, shall be received, held, kept, sold, offered for sale, or delivered in the said city without a permit therefor issued by the board of health or otherwise than in accordance with the terms of said permit and with the regulations of said board.

(a) No person shall receive, hold, keep, sell, offer for sale, or deliver, as or for food or to be used in food, in the city of New York, any canned, frozen, or dried eggs, or eggs broken from the shell, which are adulterated or to which has been added any poisonous ingredient or any ingredient which may render such eggs injurious to health, or to which has been added any antiseptic, preservative, or foreign substance not evident and not known to the purchaser or consumer, or which shall contain filthy, decomposed, or putrid animal matter.

(b) No person shall keep, sell, or offer for sale as food any "spots" or "spot eggs." Such eggs in the possession of a dealer in food shall, *prima facie*, be deemed to be held, kept, and offered for sale as such food.

The term "spots" and "spot eggs," when used herein, shall be taken to mean all eggs that are partially hatched, broken yolked, blood ringed, or veined, and all unsound eggs, including those affected by molds or which are partly decomposed or that have become sour.

REGULATIONS GOVERNING THE BREAKING OUT OF EGGS FOR EDIBLE PURPOSES.

REGULATION 1. *Eggs not to be broken from shell in any stable or other insanitary place.*—Eggs shall not be broken from shell for edible purposes in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 2. *Water-closet compartments.*—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop-beads opening to the external air and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room in which food is prepared or stored, if required by the department of health, a suitable and properly lighted vestibule shall be provided. The door of the vestibule shall be self-closing. All water-closet fixtures, water-closet compartments, and vestibules shall be maintained in a clean and sanitary condition and in good repair.

REG. 3. *Stables.*—Eggs shall not be broken from shell for edible purposes in any room located in a building where horses, cows, or other animals are stabled, except when said room is separated from said stable by impenetrable walls without doors, windows, or other openings.

REG. 4. *Rubbish, useless or offensive material.*—No accumulation of rubbish, useless or offensive material shall be permitted in any room or place where eggs are broken from shell for edible purposes.

REG. 5. *Lighting*.—All rooms in which eggs are broken from shell for edible purposes shall be properly and adequately lighted so that all parts may be readily inspected.

REG. 6. *Screening of doors, windows, and other openings*.—All doors, windows, and other openings shall be properly screened from May 1 to October 31. Screen doors shall be provided with self-closing devices.

REG. 7. *Construction of walls and ceilings*.—Walls and ceilings shall be of smooth, hard material and must be clean and sanitary and in good repair, and shall be kept well painted with a light-colored waterproof paint. All joints shall be the so-called cove or sanitary joints.

REG. 8. *Construction of floors*.—Floors shall be smooth and water-tight and must be kept clean and sanitary and in good repair. Floors, where required, shall be properly graded and drained to one or more drains properly trapped and sewer-connected and shall be scrubbed, flushed, and deodorized at the close of business each day.

REG. 9. *Construction of benches, tables, etc.*—All benches, tables used in the breaking out of eggs for food purposes shall be of smooth, hard material and constructed so that they can be kept clean and sanitary.

REG. 10. *Cleaning of floors, walls, and utensils*.—All floors, walls, and utensils must be thoroughly cleaned and washed at the close of the day's work.

REG. 11. *Sinks and water supply*.—Suitable sinks, with an adequate supply of running hot and cold water, shall be provided.

REG. 12. *Cleanliness of utensils*.—All utensils used in the breaking out of eggs for edible purposes, shall be properly cleansed with hot water after being used and no utensil shall, under any circumstances, be used a second time unless it shall have been, after previous use thereof, so cleansed, and in such cleansing the use of water which has become insanitary by previous use is prohibited.

REG. 13. *Use of rusted or badly worn utensils prohibited*.—The use of any utensil used in the breaking out of eggs for edible purposes, which is badly worn, rusted, corroded, or in such condition that it can not be rendered clean and sanitary by washing, is prohibited.

REG. 14. *Construction of apparatus, utensils and appurtenances*.—All apparatus, utensils, and appurtenances thereof, used in the breaking out of eggs for edible purposes, shall be so constructed and placed that they can be readily cleaned and shall be kept clean and sanitary and in good repair.

REG. 15. *Apparatus for cooling eggs to be provided*.—Proper apparatus for immediately cooling the eggs to a temperature of less than 45° F. shall be installed in all establishments where eggs are broken out for food purposes.

REG. 16. *Temperature of eggs*.—Eggs broken from shell intended for food purposes shall be deemed adulterated if the temperature of the eggs is above 45° F.

REG. 17. *Light leakers*.—Eggs which are commercially known as "light leakers" and where the contents are sweet and clean, may be broken out for food purposes provided said eggs have been kept in a clean and sanitary manner, approved by the department of health, and properly protected from dust, dirt, and other contaminating matter.

REG. 18. *"Spots" or "spot eggs"*.—No person shall break out for food purposes eggs which are known as "spots" or "spot eggs." The term "spots" and "spot eggs" when used herein means all eggs that are partially hatched, broken yolked, blood ringed, or veined; and all unsound eggs, including those affected by moulds or which are partly decomposed, or have become sour.

REG. 19. *Covering of eggs broken from shell*.—No receptacles containing eggs broken from shells shall be allowed to remain uncovered, except the receptacle into which the eggs are actually being broken.

REG. 20. *Denaturing of "spots" or "spot eggs."*—During the process of breaking out or candling of eggs for food purposes all eggs found to be "spots" or "spot eggs" shall be immediately denatured. The term "denatured" when used herein refers to the treatment of eggs with a substance approved by the department of health, the presence of which on the eggs prevents their use for human food.

REG. 21. *Receptacles for "spots" and "spot eggs."*—Suitable receptacles for "spots" and "spot eggs" shall be provided in the candling and breaking out room. Such receptacles shall at all times contain a sufficient quantity of the denaturant approved by the department of health, and shall be stenciled with 2-inch block letters "spot eggs denatured with ———," followed by the name of the denaturant.

REG. 22. *Marking of containers.*—Each container or receptacle used for bringing eggs broken from shells intended for food purposes into the city of New York or holding, delivering, offering for sale, or selling same shall be plainly and indelibly marked with the date and place where eggs were broken from shell and the name of person, firm, or corporation offering for sale, selling, or delivering same.

REG. 23. *Preservatives, coloring matter.*—The presence in any part of an establishment of any prohibitive coloring matter or preservative shall be deemed prima facie evidence of its use, and the presence of any such material may be sufficient cause for the prosecution of the owners and proprietors of the establishment.

REG. 24. *Garbage receptacles.*—Suitable water-tight, properly covered, galvanized iron, or other sanitary metal cans for receiving and holding without leakage all garbage and other waste material shall be provided. A tight-fitting cover shall be provided for each can. All garbage and other waste material shall be removed from the premises daily and shall not be allowed to become a nuisance.

REG. 25. *Health of employees.*—No person who has any infectious or venereal disease shall be permitted to prepare or handle food or drink or any utensils used in preparing, manufacturing, or handling same.

REG. 26. *Habits of employees.*—All persons breaking out eggs for edible purposes shall be cleanly in their habits and must wash their hands before beginning work and after visiting toilet.

REG. 27. *Washing facilities for employees.*—Soap, running water, and fresh, clean individual towels shall be provided for each employee, and the same shall be readily accessible to these employees. Use of common towel is prohibited.

REG. 28. *Clothing of employees.*—All persons breaking out eggs for edible purposes shall wear clean, washable, outer garments.

REG. 29. *Spitting signs.*—Placards prohibiting spitting on floors shall be conspicuously posted.

REG. 30. *Cuspidors.*—A sufficient number of cuspidors shall be provided and shall be cleansed and disinfected daily.

#### REGULATIONS GOVERNING THE BREAKING OUT OF EGGS FOR INEDIBLE PURPOSES.

REG. 1. *Lighting.*—All rooms in which eggs are broken from shell for inedible purposes shall be properly and adequately lighted, so that all parts may be readily inspected.

REG. 2. *Construction of walls and ceilings.*—Walls and ceilings shall be of a smooth, hard material and shall be kept clean and sanitary and in good repair and shall be painted or whitewashed as frequently as may be required by the department of health.

REG. 3. *Construction of floors.*—Floors shall be cement, properly graded to sewer-connected drains, and must be kept clean and sanitary and in good repair. Floors shall be scrubbed, flushed, and deodorized at the close of business each day.

REG. 4. *Sinks and water supply.*—Suitable sinks, with an adequate supply of running water, shall be provided, and wherever required hose connection shall be installed.

REG. 5. *Garbage receptacles*.—Suitable water-tight, properly covered, galvanized-iron or other sanitary metal cans for receiving and holding without leakage all garbage, eggshells, and other waste material shall be provided. A tight-fitting cover shall be provided for each can. All garbage, eggshells, and other waste material shall be removed from premises daily and shall not be allowed to become a nuisance.

REG. 6. *Denaturing of "spots" or "spot eggs."*—"Spots" or "spot eggs" broken from shell must be immediately placed in a clean, covered metal receptacle containing a suitable denaturant. The term "spots" and "spot eggs" when used herein means all eggs that are properly hatched, broken-yolked, blood-ringed, or veined, and all unsound eggs, including those affected by molds or which are partly decomposed, or have become sour.

REG. 7. *Record to be kept of "spots" or "spot eggs."*—Every person engaged in the business of breaking out for inedible purposes eggs known as "spots" or "spot eggs" shall keep a record of the date, place, and persons from whom received.

REG. 8. *Eggs designed for use other than edible purposes*.—No person shall receive, keep, hold, offer for sale, or sell in the city of New York any eggs broken from shell designed for use other than edible purposes unless same shall have been denatured with some denaturant approved by the department of health. The term "denaturant" when used herein refers to the treatment of eggs with a substance approved by the department of health, the presence of which on the eggs prevents their use for human food.

REG. 9. *Marking all receptacles containing eggs for use other than edible purposes*.—Cans or receptacles containing eggs broken from the shells designed for use other than edible purposes shall be plainly and indelibly marked with the words "For manufacturing purposes, denatured with ——," to be followed by the name of the denaturant.

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